



BRAZIL



A close-up photograph of a person's hand, palm facing forward, holding a single dark brown coffee bean between the thumb and forefinger. The background is a blurred outdoor setting with green and brown tones. A horizontal dotted line of blue dots runs across the middle of the image, separating the headline from the footer.

A SPECIAL
COOPERATIVE
LIKE ITS
MEMBERS





In 2001, Laerce França Faleiros and other visionaries created a dynamic cooperative of small and medium-sized specialty coffee producers, located in the breathtaking landscapes of Alta Mogiana and southern Minas, in the state of Minas Gerais (MG), in the region of Ibiraci, affectionately known as Alta Mogiana Minas.

COCAPIL is more than a simple cooperative; it is a community that nurtures coffee beans and is also strengthening emotional ties to the land. Since its creation, it has become a key driver of local progress. The exceptional coffees that come out of these lands are more than just beverages; they are true masterpieces, globally recognized for their unique characteristics, which reflect not only the love of the product but also the tireless dedication of the producers.

In Memory





Coffee bean storage capacity of 260,000 bags at 60 kilograms per bag. Reprocessing of 100 bags of coffee per hour. Total area of 10,000 square meters. Unloading 1,000 bags per hour. Bulk unloading 1,500 bags per hour. Quality team with three Q-Graders and five classifiers.

Each bean is selected with wholehearted care, like a precious jewel, a choice that reflects the mastery of the local coffee growers. These artisans of the land, with their dexterous hands and deep knowledge, have contributed to creating a harvest that is distinctive and worthy of recognition.



COCAPIL
Specialty
Coffees





VALUATION



COCAPIL Cooperative Value Enhancement plays a vital role in the work of specialty coffee producers, not only providing a solid foundation for economic development but also promoting sustainable agricultural practices and improving the quality of the coffee produced.





TRANSPARENCY



COCAPIL



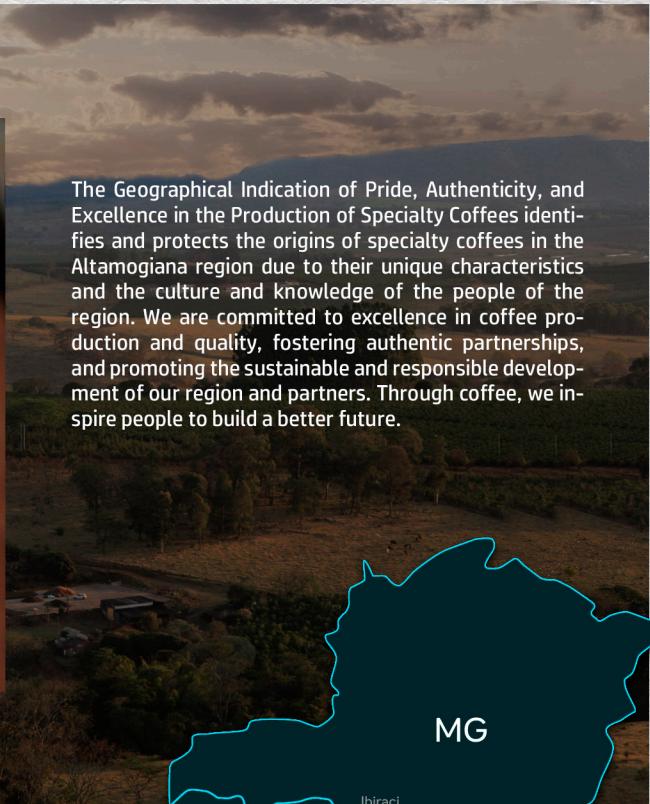


The Alta Mogiana region in the northeastern part of the Brazilian state of São Paulo is known for its exceptionally favorable soil conditions, a true paradise for the production of high-quality coffee. This term refers to the unique interplay between soil, climate, altitude, and other environmental factors that play an important role in shaping the sensory characteristics of the region's coffee beans.





TERROIR



The Geographical Indication of Pride, Authenticity, and Excellence in the Production of Specialty Coffees identifies and protects the origins of specialty coffees in the Altamogiana region due to their unique characteristics and the culture and knowledge of the people of the region. We are committed to excellence in coffee production and quality, fostering authentic partnerships, and promoting the sustainable and responsible development of our region and partners. Through coffee, we inspire people to build a better future.

origin & quality
certified



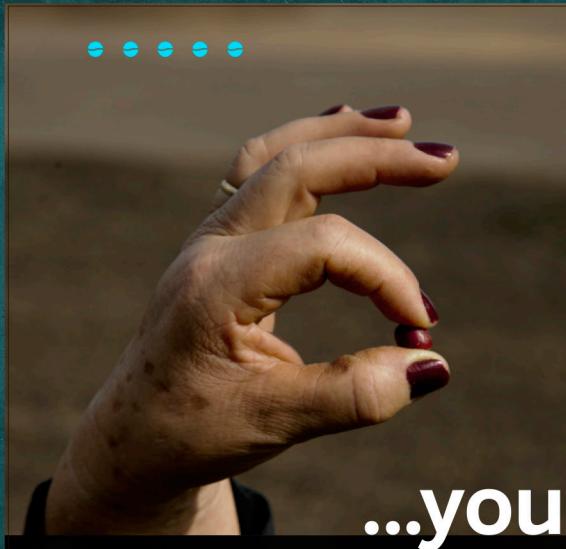
MG

SP

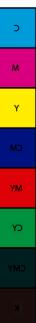
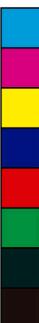
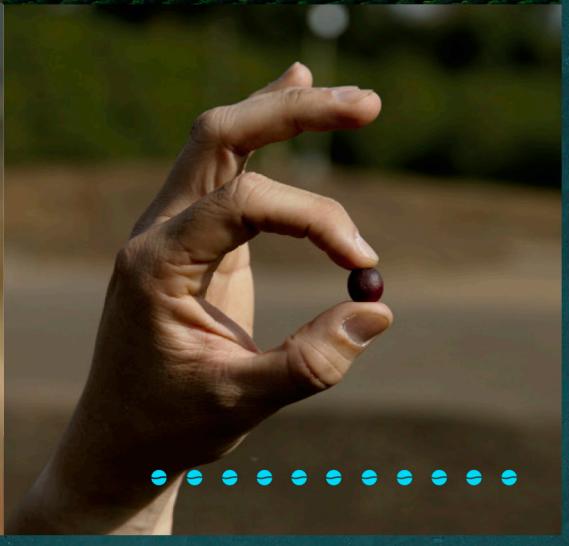
Ibiraci
COCAPIL
Specialty Coffees

COCAPIL





...your coffee





we have prepared and
separated our best for you



Best Coffee Series

orara azul
COCAPIL
Specialty Coffees
Ibiraci - MG - Brazil

Different coffee,
Different experiences.
100% Arabica
Natural process
87 pts.
15 UP

Alta Mogiana Region

beija-flor
COCAPIL
Specialty Coffees
Ibiraci - MG - Brazil

A remarkable coffee,
with intense body,
pronounced bitterness
and vibrant acidity.
100% Arabica
Natural process
88 pts.
16 UP

Alta Mogiana Region

sabio
COCAPIL
Specialty Coffees
Ibiraci - MG - Brazil

Fruity, specialty yellow
process coffee, with
medium body, marked
sweetness, prominent
cherries and sweet notes.
100% Arabica
Natural process
84/85 pts.
12 UP

Alta Mogiana Region

bem-te-vi
COCAPIL
Specialty Coffees
Ibiraci - MG - Brazil

Morasses, honey,
chocolate notes, medium to high acidity,
medium body, with
different aftertaste. Delicate notes
and homogeneous flavor.
100% Arabica
Natural process
84/85 pts.
16 UP

Alta Mogiana Region

tucano
COCAPIL
Specialty Coffees
Ibiraci - MG - Brazil

Harsh sweetness,
balanced acidity and mild
body, with a delicate
and memorable coffee.
100% Arabica
Natural process
Classic
Fine Cup
Screen
14-18 / 18
17-18

Alta Mogiana Region

andorinha
COCAPIL
Specialty Coffees
Ibiraci - MG - Brazil

A combination of
medium body and mild
acidity, with a delicate
body and subtle notes.
100% Arabica
Natural process
Fine Cup
Screen
14-18 / 18
17-18

Alta Mogiana Region

canário
COCAPIL
Specialty Coffees
Ibiraci - MG - Brazil

Aromatic coffee, with
medium body, marked
chocolate notes. Medium
acidity, with a delicate
body and subtle notes.
100% Arabica
Natural process
Fine Cup SS
Screen
14-18 / 18
17-18

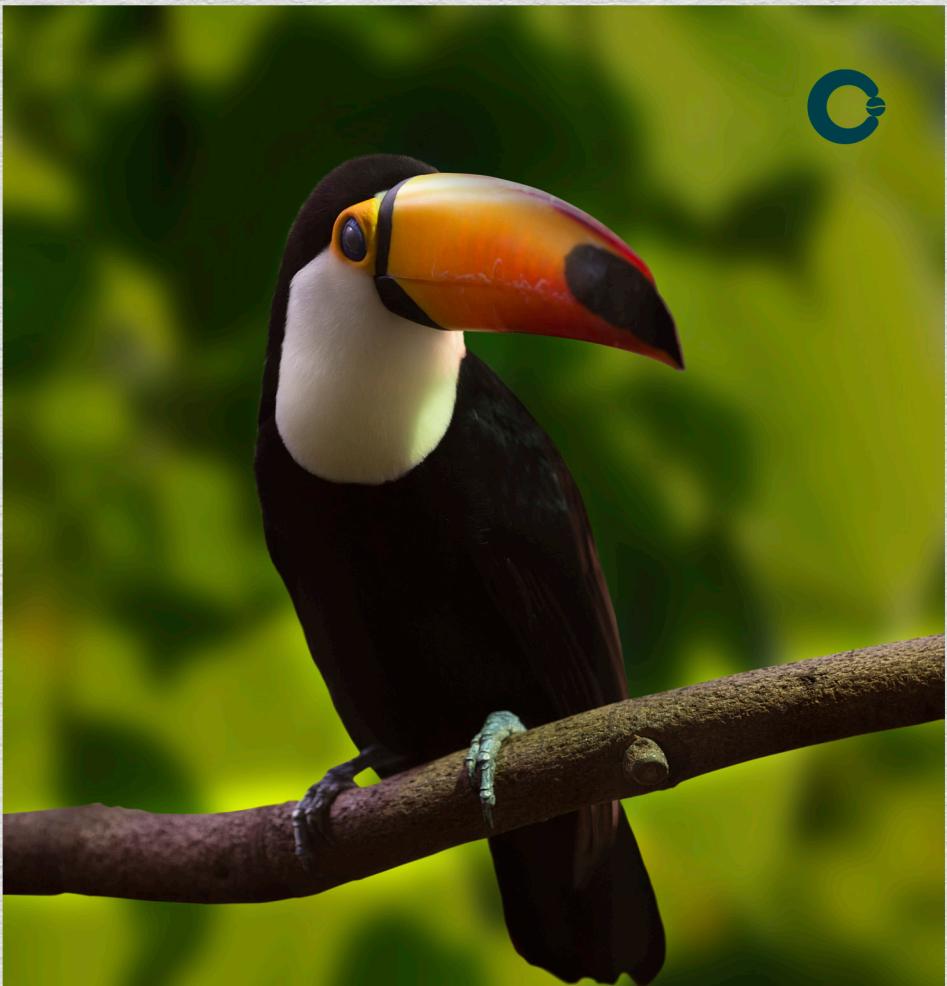
Alta Mogiana Region

davídeo
COCAPIL
Specialty Coffees
Ibiraci - MG - Brazil

Good cup,
slightly soft,
diferentes padrões
de sacos
Good
Cup
Screen
14-18 / 18
17-18

Alta Mogiana Region





Sustainability - Traceability - Certificates

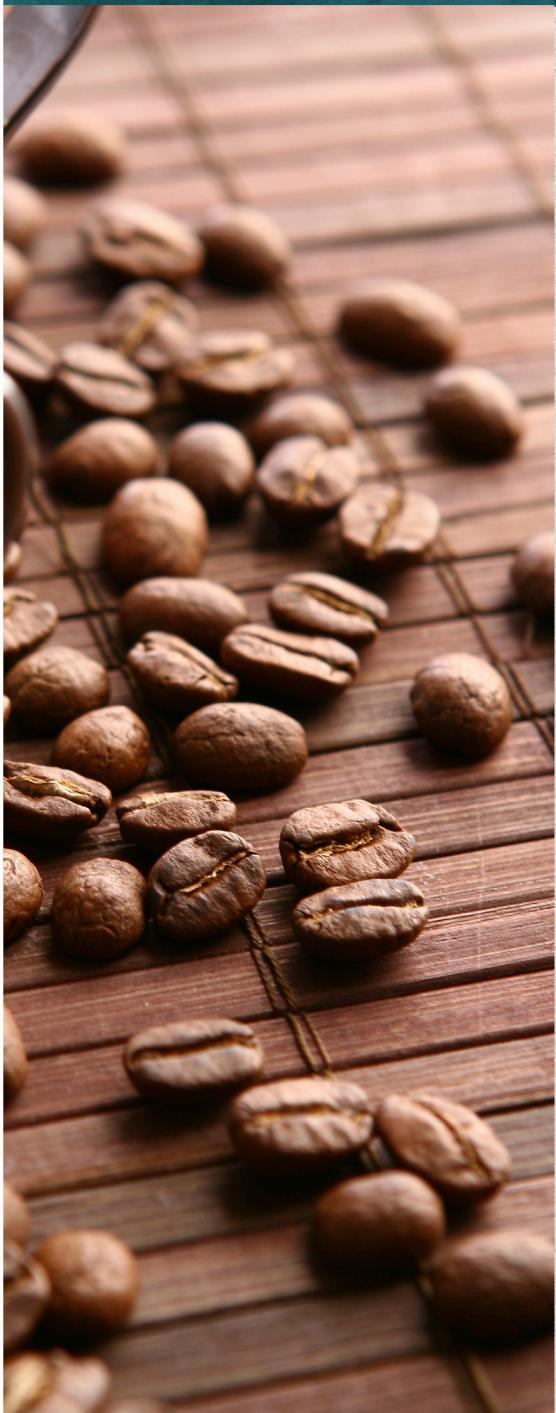




Sustainability - Traceability - Certificates

Collaboration among Cocapil members also creates a network of support that goes beyond the commercial aspect. The exchange of experiences among producers strengthens local communities and fosters a cooperative and supportive environment. This not only improves social well-being but also contributes to the long-term sustainability of coffee production in the region.





Rua Ayska Ramos, 51

CEP 37990-000

Ibiraci - MG - Brasil

(35) 3344-5100

✉ @cocapil_specialty_coffees

🏡 www.cocapil.com.br

